

# Pszeniczne

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.1 kg (50%)	85 %	4
Grain	Castle Pale Ale	1.1 kg (50%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand - lalbrew munich classic	Wheat	Dry	10 g	---